

Application / Control Number 10/777,671

**ABSTRACT OF THE DISCLOSURE (Re-Amended as of 01/09/08)**

The process of substituting cheese, as a base to form a Gluten Free pizza pie, is disclosed as the laying down of a base of cheese on the bottom of the pizza pan and around the sides, applying the desired toppings, applying the top layer of cheese even with all of the sides, cooking the pizza for a predetermined time period, and then, allowing the pizza to cool to near room temperature. By preparing the pizza in accordance with this method the sides and bottom forms a bond with the cheese on top of the pizza sealing in the contents. This process allows a relatively solid body to hold on to and to hold the internal contents together while being consumed.